



chefeliscatering.com 954-384-6227

Full Staffing and Rentals Available

72 hour notice required,

Credit Cards Accepted, insured, references upon request

Hors d'Oeuvres

Puff Pastry items

Cheese Palmiers

Layers of warm gooey cheeses wrapped in puff pastry and served hot

Media Noche Pinwheels-

Latin flare of ham, turkey Swiss cheese, mustard and pickles served hot

Muffulata Pinwheels

New Orleans flare with turkey, ham, provolone and green olives

Beef Bourguignon in puff pastry

Wine soaked tips of beef in puff pastry

Brown Sugar Baked Brie Bites

Yummy!

Salmon wrapped in Puff Pastry with shallot cream cheese & dill

Phyllo and Strudel

Super thin & crunchy layers of pastry

Chicken Ementhal Cheese in phyllo

Each bite is filled with chicken and warm gooey cheese

Lobster with Hollandaise in Phyllo Rolls

Yes, it's as amazing as it sounds, we use special baking racks to ensure each roll is crispy all the way around

Artichoke & Gouda in phyllo

We use a special secret raw milk gouda to prepare the babies and the are ridiculous

Triple Cheese Spanikopita

Because is more about the ricotta and feta, than the spinach

Chicken, Pear and Bleu Cheese Strudel Bites

Served crispy and hot with a walnut crusting

Seafood

Ceviche in a shot glass w/a plantain scoop,

You choice of scallops or tilapia, with avocado, tomato and cilantro fabulous taste and presentation

Smoked Salmon on mini potato pancakes

Topped with crême fraiche and chives

Lobster Bisque Shots

Served creamy, warm in large Saki cups and topped with puff pastry bites

Jumbo Shrimp Salad & Avocado

Served on French bread

Shrimp Barquette

A jumbo shrimp served a top of shallot crême fraiche with chipotle aioli and cilantro

Parmesan Crusted Shrimp

Served hot with a smoked ala vodka sauce

Lump Crab Cakes

It's all about the crab, crab cakes, served with cilantro aioli

Coconut Shrimp

Served hot and crispy with a coconut lime dipping sauce

Sweet Thai Shrimp on Endive

Thai Rice wrapped shrimp

Wrapped in a spring roll wrapper, fried and served with a Thai sweet chili dipping sauce

Key West Conch Fritters

Served hot and crispy with a pineapple dipping sauce

Shrimp Martini Cocktails

Served with a trio of sauces, chipotle aioli, cocktail sauce and lemon mustard sauce

Seafood on Ice, Shrimp, Stone Crab, Shucked Oysters on the half shell

Ordered by the pound and served with cocktail sauce, lemon wedges and little bottle of Tabasco for those who like it hot! Crabs Claws are served with plenty of mustard dipping sauce

Skewers

Thai Chicken Satay

Served with Masaman peanut dipping sauce

Parmesan Crusted Chicken

Served with our amazing marinara... an old authentic recipe

Coconut Chicken

Served with coconut lime sauce

Greek Beef Shish Kabobs

The combo of hot meat and our super rich cucumber mint tzatziki on gets better when we place it on a grilled pita

Grilled Beef Tenderloin Skewers Served with Asparagus and Hollandaise or Horseradish sauce

Drunken Cocktail Meatballs

Soaked in Cabernet for days and days...they're not ready until they hick-up.

Served with yummy demi glace beef sauce

Caribbean Beef Skewers

Served with apricot cilantro dipping sauce

Finger Foods

Seared Lump Crab Cakes

Served with a Cilantro aioli

Cheese Gougeres

The original cheese puff

Sausage Mornay

Smoked Sausage w/a cheese & sherry sauce Served in a phyllo pastry cup

“Sliders” mini burgers

Traditional w/ pickle, mustard, ketchup on our great mini hamburger rolls

Bacon & Blue with caramelized onions on our great mini hamburger rolls

Black Olive tapenade

Finely chopped black olives with garlic and a splash of worcsctshire sauce

served on a table water cracker

Bleu Cheese Stuffed Mushrooms

A little bleu cheese, a little cognac, a little marscapone cheese all stuffed

into a mushroom cap, served cold –fab with a glass of red wine

Fresh Mozzarella Tomato Basil Caprese

The Italian classic served on rustic bread—add prosciutto for more

yumminess

Asian Fusion

Tuna Tataki on Wonton

Hands down our top seller...it’s that’s good

Thai Summer Rice Wraps

Filled with crab or vegetarian and served with sweet thai chili sauce

Sushi Sampler

California rolls, salmon cream cheese rolls, tuna avocado cucumber rolls

and list goes on, served with wasabi, chili aioli and our special soy sauce

blend

Asian Dumplings

Steamed and sautéed to perfection, fill them anyway you wish, vegetarian,

chicken, shrimp lobster or pork

Avocado Spring Rolls

Served with chipotle aioli and sweet lime dipping sauce

Tuna Tar tare shooter

A spicy mixture of Served on a chinese spoon with a wonton crisp

Tempura extravaganza

Shrimp, vegetables, beef or pork in a light Japanese batter with a wonderful

dipping sauce

Saki Shrimp Bisque Shots

Served creamy, warm in large Saki cups and topped with a crunchy wonton

Platters and Boards

Cheese Boards

Full Wheel & Wedged Presentations of Smoked Gouda, Double Cream Brie

and with assorted crackers, seasonal fruits & breads

Gourmet Cheese Board

Full Wheel & Wedged Presentation of Parmesan Reggiano, Mangencho and

Triple Cream Brie with assorted Chutneys, Flat Breads and Fruits

Baked Brie many flavors, based up the seasonal fruits

Meat Board

Grilled and Chilled Beef Tenderloin, Turkey Breast and Summer Sausages

served with assorted mini breads, crackers sauces and chutney

Vegetable Crudité’s

select two dips, Roasted Red pepper, Lemon Garlic Dill, Cognac Blue

Cheese & Spinach artichoke and come with grilled lavash crackers

Anti Pastos

Greek with feta, sliced lemon Rosemary lamb, stuffed grape leaves,

Kalamata Tapenade, Roasted Eggplant and Pita Crisps and crostini

Italian

Served with Tomato Basil & Mozzarella Caprese, two meats, roasted Red

pepper and Lupini Beans

French Nicoise

Fresh Tuna, steamed, served with tarragon potatoes, hericot vert green

beans, egg whedges and great northern white beans and Croissant

Roasted Vegetable

Roasted Zucchini, eggplant, red peppers, yellow peppers, pecan crusted

goat cheese, tomato and French Baguettes

Continental Breakfast Breads

Featuring blueberry glazed bread, Banana Walnut Crunch, Scones and

Croissants, maple butter rosettes, plain butter rosettes, fresh strawberry jam

Beverage Stations

Full Service Bar set-ups

Includes all equipment, glassware, mixers, juices , sodas, waters and

garnishes and bartending services

Specialty Martini menu

Specialty Coffee Menus

Juice Stations & Smoothie Stations

Our blenders, assorted fresh fruits and yogurt flavors are ready

Stations for Entree Items Lunch and Evenings

The options are almost endless, but here are few my favorites

Crepe Station – to your plate hot and crispy

Select from Sherry Chicken, Vegetable Primavera with a cognac cream sauce, beef bourguignon, shrimp newberg or lobster thermador. Served with a mixed greens salad with honey mustard vinaigrette and rice pilaf

Make your Crepe station

We prepare your crepe just the way you want it with filling choices of Shredded chicken, sautéed beef cheddar cheese, gouda cheese, munster cheese, caramelized onions, avocado, tomato, mushroom and bacon. Served with a mixed greens salad with honey mustard vinaigrette and rice pilaf

Fill your own Dessert Crepe Station

We prepare your crepe just the way you want it with filling choices of Brown sugar apple, chocolate hazel nut, bananas foster with ice cream, whipped cream and strawberries

Risotto Stations

Delicious & creamy from then pan. Select risotto as the entree with seafood or poultry risotto with zucchini stuffed portabella or eggplant parmesana, salads and anti pastos. Or the side dish of your menu and add to a carving station.

Cheese Fondue Station

English Cheddar or gooey munster gouda served with delicious dipping items of puff pastry straws, parmesan flat breads, sausage, red and green apples, pears, steamed broccoli & cauliflower cherry tomatoes and French and pumpernickel torn breads

Chocolate Fondue Station

A four tier presentation, offering cream puffs, lady fingers, strawberries, bananas, graham crackers & marshmallows; to make your smore.

Tapas by the Grill

We'll create a fabulous 5 item menu of Tapas with your grill chef constantly replenishing the serving buffet.

Asian Glazed Salmon and chicken with wasabi ginger drizzle served over mixed greens, ad veggie lomein served in those little take-out boxes, and our whole wheat flat breads with wasabi butter

Pasta Toss Station

Pick your favorite pasta dishes and we'll do the rest giving your guests quite the show

Grandma's meatballs, yes these really are my grandmother's recipes and they are divine! Alfredo Sauce, ala vodka, Mama's Marinara, scampi and Puttanesca just to name a few.

Add a Big Italian Salad, a side of Chicken Parmesana, Italian Rustic bread with our signature basil cheese and you have a feast

Asian Dumpling Sushi and Sashimi Station

Bamboo steamed, gently sautéed to complete crispness – dumplings made with anything your wish from vegetarian, chicken, pork shrimp or lobster. Served with assorted sashimi and sushi

Taco & Quesadilla Station

Freshly made flour tortillas, cooked before your eyes and nose. Beef, Chicken and Cheese available served with refried beans, tex mex rice and our freshly made guacamole, salsa, pico de gallo,

Stations for Entree Items, Breakfast and Brunch

Omelet Station

Let your guests create their own from our yummy selections of brie cheese, cheddar, swiss, caramelized onions, sauteed, mushrooms, peppers, turkey, ham, and bacon. We offer a trio of condiments, hollandaise, our signature smoky tomato red sauce and ketchup

Eggs your way

Offering sunnyside-up, over easy, scrambled, poached, and egg benedict. Add Fruit parfait with apple infused yogurt, hash browns, and breakfast meat for a complete breakfast service.

Entrees for Buffet or Sit down Service Poultry

Pan Seared Chicken with Cognac Shallot Cream Sauce

Chicken Roulades- a fancy way to say they are stuffed and sliced for a gorgeous presentation, stuffings include spinach, feta and roasted pepper, herbed apple, black bean and goat cheese, sun dried tomato, spinach and artichoke with parmesan and mozzarella.

Chicken & Portabella Marsala

Chicken Veronique, served in a wine sauce with fresh grapes

Sherry Chicken over Puff Pastry in cream sauce

Herb Roasted Chicken Breasts in Chicken Demi Glace

Seafood

Shrimp Stuffed Shrimp, yup we love shrimp so much, I created a shrimp stuffing just to add more shrimp to my shrimp

Shrimp Newberg

In a lovely cream and sherry sauce, served with rice pilaf

Forrest Gump Shrimp

Any Shrimp Dish you can think of....We can cook

Mahi Mahi, Grouper, Salmon

Fusion, lemon mustard, many more sauces and flavor selections

Grilled Beef Tenderloin

Carving Station, the king of beef served with a mushroom demi and bñarnaise sauce.

Prime Rib

Carving Station served with au jus and horseradish sour cream

New York Strip

Carving Station, served with cognac demi glace and bñarnaise sauce

Rosemary Crusted Lamb Chops

Rosemary Leg of Lamb Crunchy crust- juicy tender lamb with fresh rosemary - delicious

Veal Scaloppini

Marsala, parmaseana, francaise, or roulades, rolled and stuffed with portabella, proscuito and mozzarella

Potatoes Gratin

With flavor choices of bleu cognac & sour cream, cheddar & swiss, or chive and sour cream

Caramelized Garlic Smashed Potatoes

Creamy and rich

Twice Baked potatoes

Served with cheddar cheese baked in, with sides of sour cream, bacon chopped chives and butter ,

Twice baked Sweet Potatoes

Creamy and yummy with sides of brown sugar maple butter and caramelized pecans

Grilled Smoked Sweet Potato Slices

Great for the barbeque, smoked or steak house menu

Rice Pilaf

Rich and yummy, simply rice and orzo

Risotto

We offer a variety of flavors from seafood to parmesan and sherry

Pastas

Baked tetrazzini, penne ala vodka, cream sauces, pestos, marinara and pink sauces and of course, Grandma's meatballs.

Asian Veggie Lomein

Served in those little take out boxes, with shitaki mushrooms and snow peas

Asparagus & Portabella Mushrooms

Simple and elegant

Rosemary and Garlic Roasted Vegetable Assortment

Meat

The seasons freshest assortment

Honey Glazed Julienne Carrots

Grilled Green Beans with Sliced garlic

Asian Pac Rim Stir Fry

Baby corn, shitaki mushrooms, snow pea, all the good stuff

Thai Masaman Butternut squash

Our most popular seller- just delicious

Toasted Butternut Squash risotto

Sweet caramelized bits of butternut squash make this risotto very special, served with pinenuts

French Onion Stuffed Eggplant

Caramelized, vermouth Swiss cheese make this memorable

Kosher Style Entertaining

Any of our menus can be adjusted and offered kosher dairy or meat.

Baby Naming & Baby Showers

Pink & blue color linen schemes available, custom chocolates, lots of vegetarian dishes

Sides

Homemade Rugelach

served warm from the oven, in flavors of raspberry chocolate, apricot walnut, chocolate almond

Kosher mini dogs in a blanket

Served with ketchup, whole grain mustard and half S sour pickles

Salmon & Dill in puff pastry – **dairy**

Smoked Salmon on mini potato pancakes

Topped with crème fraiche and chives

Latke Station

It's all about the crispy edges! We like to serve ours with caramelized onion, sour cream and our signature apple sauce –you'll never taste better!

Our Signature side dishes

Egg salad, plain, no surprises, just delicious

Tuna Salad

Tuna Apple Salad

Tuna Cantaloupe Platter, layers of slice melon with tuna salad with scallions

Lox & Nova

Babaganooch, It's amazing when is freshly made, it's light and refreshing.

Can make is more flavors such as balsamic

Hummus – many flavors, traditional, caramelized garlic, smoked roasted red pepper, and masaman peanut hummus,

Many Vegetarian salads

Desserts:

Too many to list everything ...really, just call and we'll talk!

Trio Dessert Platters featuring Classic French Tarts, chocolate dipped Fruits, many flavors of Crème Brulee, Chocolate Dipped Fortune cookies and much more

Mini Cakes

Halpia Cake, Polynesian coconut cake
Mini Red Velvet
Boston Cream Pie
Mini Dulce De Leche

Cookies

Chocolate Chip, Sugar glazed and Thumb prints, filled with raspberry or what ever flavor you like.

Brookies, they're not a brownie, they're not a cookie, they're a brookies and boy brookies have walnuts

Rugulah – We make it so you can any flavor you'd like and we serve it hot from the oven

Chocolate dipped Fortune Cookies

Crème Brulee in a shot glass

Flavors include white chocolate macadamia nut, chai tea Vanilla, Chocolate, traditional and any flavor you can think of

Chocolate Dessert Board

Themed Displays for Holidays, baby showers, Assorted Chocolate Truffles, Chocolate dipped Cookies, Chocolate Dipped Fruits

Chocolate Fondue Station

A four tier presentation, offering cream puffs, lady fingers, strawberries, bananas, graham crackers & marshmallows; to make your smore.



Call for Our Themed Menus
Hollywood 1940's, Hawaiian Luau, South beach, and many more
Multi course Food & Wine Parings
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